

We were thinking of you
when we made this product

Welcome to the world of Electrolux

You've chosen a first class product from Electrolux, which hopefully will provide you with lots of pleasure in the future. Electrolux ambition is to offer a wide variety of quality products that would make your life even more comfortable. You can look at some examples on the cover in this manual. But now it's time to study this manual and start using and enjoying the benefits from your new machine. We promise that it'll make your life a little easier. Good luck!

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Safety

Cooker development has progressed rapidly. You cannot always use your new cooker in the same way as your old one. For this reason, you should read the instructions carefully and familiarise yourself with your new cooker and what it can do. The cooker is intended for normal household use. Please let us know if you have views or questions about your cooker and its use. You can find our address and telephone number in the “Service” chapter.



Text marked with a WARNING TRIANGLE concerns safety. READ THIS TEXT VERY CAREFULLY, so that you do not injure yourself or others, or damage the cooker.

Unpacking

Check that the cooker is in perfect condition and not damaged. You must notify the dealer immediately of any damage that has occurred during transport. For direct deliveries, any transport damage must be notified to Customer Services within seven days according to the freight note.

The packaging can be recycled. Contact your local authority if you do not know where you can deposit it.

Do not forget to remove packing material from inside the oven before it is used.

Installation

Any work required on the cooker must be carried out by a **QUALIFIED EXPERT**. Any work carried out by non-qualified people can mean poorer cooker performance and result in personal injury and/or damage to property.

For cookers with a plug: Make sure that the plug is completely pushed into the mains socket.

The cooker is heavy. Edges and corners with which you do not normally come into contact, can be sharp. Use gloves when moving the cooker.

THE **ANTI-TIP GUARD** must be fitted so that you avoid the cooker tipping when subjected to abnormal loading.

IMPORTANT! Do **not** place the cooker on an extra plinth or other height-increasing unit. This means more risk that the cooker will tip over!

Children and the cooker

Children are by nature curious and interested in most things, even cookers. In the interests of safety, we should like to mention a few things that you should think about if you have children or children come to visit:

There must be a clear surface of at least 40 cm (16") on both sides of the cooker.

If you have a **HEATING PLATE GUARD** for your cooker, then this must be fitted. THE **DOOR LOCK** must also function properly.

Never allow children to use the blade-scraper.

Let children help you at the cooker, but teach them that pots and pans, hobs and ovens become very hot and retain heat for some time after use. **TOUCHING THEM CAN RESULT IN BURNS.**

How to use

The appliance get hot during use. Do not touch the hob or the heating elements inside the oven when the appliance is in use. Never use a cracked ceramic glass plate. Liquids could, if they boil over, or during cleaning, penetrate down into the live electrical components. Switch off the

power supply to the cooker and contact Service for repairs.

Never place metal objects such as lids, knives and spoons on the hob. They become hot if a heating zone is switched on by mistake.

Never leave a deep fat fryer, melting fat, paraffin or other easily flammable substance unattended. In the event of fire, turn off the cooker knobs and switch off the fan. **EXTINGUISH THE FIRE WITH A POT LID**, never use water.

Use only pans intended for use with an induction hob or oven.

Check the bottoms of pots and pans. Pans which bulge outwards tend to swivel easily on the ceramic glass hob.

Check that the cooker is switched off when not in use. All the knobs should be turned to zero.

Warning! Alcohol and similar substances, which can form explosive gases, or other substances that can cause a fire or explosion must not be used in the oven.

The ceramic glass plate must be used with the greatest care. For example, flaming with brandy or other forms of alcohol can result in traces of fat in the fan igniting and causing serious fires. Similarly, flames and burning fat spills can cause injury to people.

Do not keep chemicals or cleaning agents in the storage drawer.

Cleaning

Keep the ceramic glass hob and oven clean. Fat and spilled material can cause much smoke when heated and are also a possible fire hazard.

Immediately after use (while the plate is still hot) clean with the blade scraper to remove sugar and spills with a high sugar content, such as marmalade, and also any melted plastic or foil, in order to avoid

damage to the hob. Be careful, the blade scraper is extremely sharp.

Maintenance and service

Turn all knobs to zero before replacing a defective oven light bulb.

Service and repairs should only be carried out by a repair company approved by the supplier. Use only genuine spare parts.

At the end of the appliances life



The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Installation



Any work required on the cooker must be carried out by a **QUALIFIED EXPERT**. The cooker is heavy. Edges and corners, with which you do not normally come into contact, can be sharp. **USE GLOVES WHEN MOVING THE COOKER.**

When delivered, the cooker is adjusted to a bench height of 900 mm (35.4"). The cooker has a telescopic plinth. You can change the height so that the cooker suits a bench height from 848 mm (33.4") up to 933 mm (36.7").

Take care when positioning the cooker that you do not block the ventilation outlets (behind the cooker and at the top behind the hood), the cooker must not be pushed in under a tiled edge or similar.

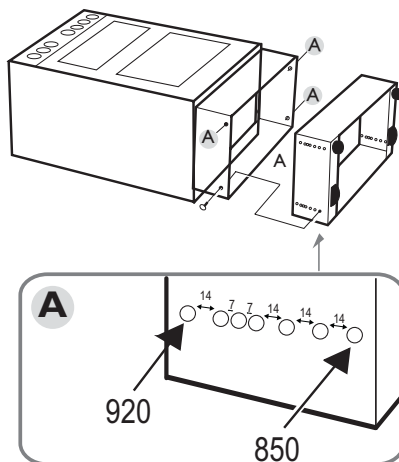
The cooker must have a clearance on both sides (see Safety).

Make sure that the cooker cable does not get crushed when moving the cooker.

Adjusting the height of the base

If you wish to adjust the height, please read the following points before you start.

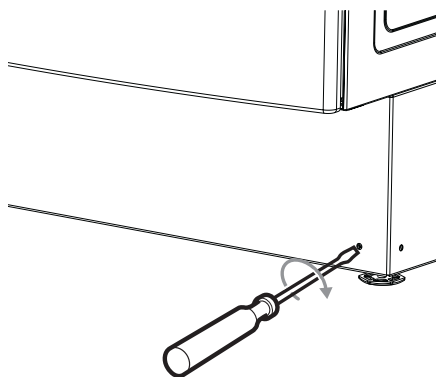
- 1 Lay down the cooker gently (SEE ILLUSTRATION). Use, for example, the polystyrene from the packaging between the cooker and the floor as protection. Remember to locate a protective layer under the lower rear corners of the cooker sides to protect the floor.
- 2 Unscrew the screws **A** (4 SCREWS, SEE ILLUSTRATION). Pull out the inner base slightly if you only wish to change the height. Pull the brackets on which the wheels and feet are fitted. **NOTE!** Be careful, there are sharp edges under the cooker.
- 3 Screw in the screws again **A** in one of the holes for a bench height of 850 to 920 mm (33.4" to 36.2"). The distance between the holes varies between 7 mm (0.28") and 14 mm (0.51") (see illustration a).
- 4 Lift the cooker upright and connect it up to the mains. Push the cooker back into position and make sure that it is absolutely level before fitting the safety equipment.



Horizontal adjustment

The cooker must be level so that, for example, fat spreads evenly in the frying pan. Place a spirit level or a frying pan containing water on the ceramic glass plate when you want to check whether the cooker is level.

If necessary, from the front of the plinth, you can adjust the cooker wheels and feet by 15 mm (0.6"). Use a screwdriver to adjust the rear wheels and a Polygrip for the front feet.



The anti-tip guard



The anti-tip guard must be fitted to prevent the cooker from tipping over with abnormal loads.

The anti-tip guard only works when the cooker has been pushed into place.

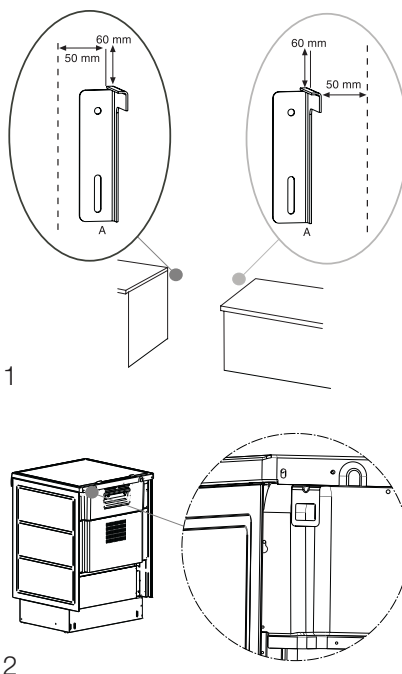
HOW YOU FIX THE ANTI-TIP GUARD TO THE COOKER:

- 1 Before fitting the anti-tip guard, make sure that the cooker has been adjusted to the correct height and is standing level (see page 7).
- 2 The attachment (B) is fitted to the left side when delivered. Measure out where the anti-tip guard (A) is to be located, 60 mm (2.4") down from the edge of the ceramic glass plate and 50 mm (2.0") from the wall(cupboard). Screw it firmly into solid material or use suitable reinforcement. The entire anti-tip guard (A+B) can also be located on the right-hand side (SEE FIG. 1).

Make sure that the surface behind the cooker is smooth. If there are tiles or a moulding behind the edge of the ceramic glass plate then there must be a space with the same dimension between the anti-tip guard and the wall. This is so that the anti-tip guard is firmly attached to the cooker and functions correctly.

Check that the anti-tip guard projects at least 20 mm (0.8") into the hole in the back of the cooker (B) when the cooker is pushed in (SEE FIG. 2).

NOTE! If the space between the bench cupboards is greater than the width of the cooker, then you must adjust the side measurement if you want to centre the cooker..



Electrical connections



Any work required on the cooker must be carried out by a **QUALIFIED EXPERT**.

Any work carried out by non-qualified people can mean poorer cooker performance and result in personal injury and/or damage to property.

The electrical installation is to include a device whereby it is possible to separate all the poles of the equipment from the power supply, with a contact opening of at least 3 mm.

This requirement must be satisfied for safety reasons.

The connected rating and voltage are shown on the data plate. There is a wiring diagram on the back of the cooker.

Decor plinth (optional accessory)



NOTE! Take due care when fitting the base trim to the cooker. Edges with which you do not normally come into contact with can be sharp.

NOTE! ONLY FITS COOKERS WITH A HEIGHT OF 900 MM (35.5").

Remove the protective plastic before use.

- 1 Remove the drawer from the cooker by lifting it diagonally upwards and then pulling it all the way out.
- 2 Fit the base trim by pressing it firmly onto the base (snap fastener, no tools needed).
- 3 Re-fit the storage drawer.

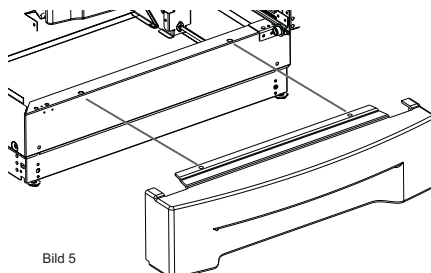


Bild 5

Safety features

Function lock

As security to prevent unauthorised use of the hob.

ENGAGING THE FUNCTION LOCK

1. Press the On/Off button .
2. Press until a signal sounds .
3. Then press an optional symbol .

The function lock is now engaged.

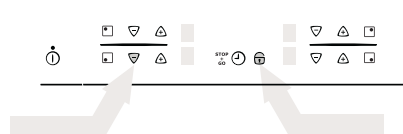
 is shown in the display if the hob turns on. SAFE is shown in the oven display if the oven turns on.



DISENGAGING THE FUNCTION LOCK

1. Press the On/Off button .
2. Press until a signal sounds .
3. Then press an optional symbol .

The display goes out and the function lock is disengaged. The hob is automatically switched off after a few seconds.

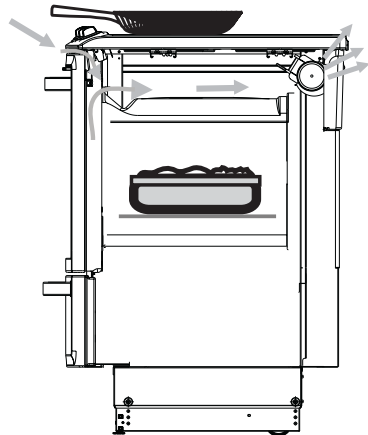


The cooling fan

The cooker is fitted with a cooling fan. The purpose of the fan is to keep the appliance cool.

The cooling fan starts automatically when the oven is used. When only the hob is used, the fan has a delayed start.

When the cooker is switched off, the fan stops automatically when oven temperature has decreased to 120°C.



The door lock

The door lock makes it more difficult for children to open the door. The lock is engaged when the cooker is delivered, but can be disconnected as necessary.

TO OPEN THE DOOR

Move the lock to the right when you want to open the door.

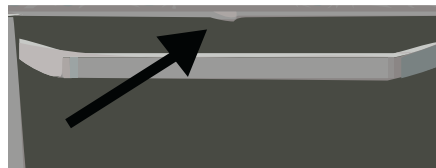
DISCONNECTING THE LOCK

Check that the oven is not hot!

Move the lock to the right, lift up and move it further slightly to the right, then lift the left-hand edge of the button.

CONNECTING THE LOCK

Move the lock to the right and down.



Description of product

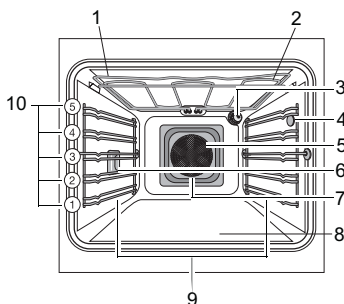
Cooker

- 1 Ceramic hob
- 2 Control panel
- 3 Oven
- 4 Storage drawer
- 5 Plinth



Oven

- 1 Top heat element
- 2 Heating element
- 3 Oven lighting, 40W
- 4 Meat probe socket
- 5 Fan cover
- 6 Oven lighting, 25W
- 7 Fan heating element
- 8 Bottom heat
- 9 Oven shelf runners, removable
- 10 Shelf positions



Before using for the first time

Setting the clock

When the power to the oven is connected, a clock symbol ⌚ flashes until you have set the time on the clock.

SET THE TIME LIKE THIS:

- 1 Press ▲ or ▼ to set the right time.
- 2 To change time already set, press On/Off ⌚. Then press until flashes. ⬅ tills ⌚ Follow the instructions in alternative 1.



After about 5 seconds the clock stops flashing and the time is shown in the display.

Now you can use the cooker.



The clock can only be changed if the child proof lock is not activated, none of the clock functions Cooking time |→| or Stop time →| or any other oven function is set.



Heat the oven empty



Keep children under supervision!
The cooker becomes very hot.
Do not forget to remove all packing
material from inside the oven.

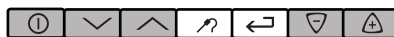
The oven must be burnt off before it is used for the first time. This is done as follows:

- 1 Open the oven door and remove all the accessories from the oven cavity.
- 2 Switch on the oven . Select hot air by using or . Select a temperature of 200°C. The temperature can be changed by using and . The oven door must be closed.
- 3 Leave the oven at this setting for about one hour.
- 4 Move over to the Max. grill function by using or . Select a temperature of 200°C. The temperature can be changed by using and . The oven door must be closed.
- 5 Leave the oven at this setting for about 30 minutes.
- 6 Switch off the cooker .
- 7 Then leave the oven door open for about two hours and air out the kitchen.
- 8 Clean the oven, the door and the oven-step units with hot water and washing-up liquid. Dry the oven

The first time an oven is used, there may still be a slight smell. This will not affect the food in any way and is not a health-hazard.

Clean the accessories

Wash the shelves, roasting pan, etc. in hot water and washing-up liquid. Rinse and dry.



Telescopic runners



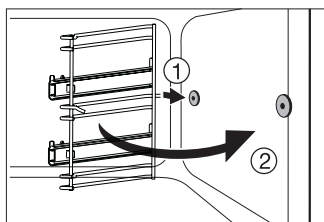
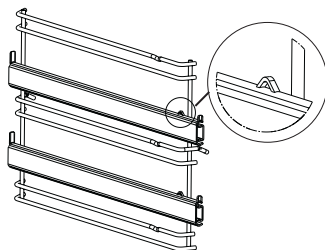
To prevent scratches during transport, the telescopic runners are covered with a protective coating when delivered. This coating must be removed from the runners before they are used, otherwise it can burn fast and damage the rails.



Note! Make sure that the cooker anti-tip guard is fitted, see page 8

The telescopic runners replace the ordinary oven step units that are fitted in the cooker when it is delivered. They consist of two rails that can be pulled out. The shelves, the roasting pan and the grid are laid on top of the rails. A locating pin keeps the shelf in position (see the illustration).

Use of the telescopic runners facilitates cooking. For example, when steak or chips are to be basted, the roasting pan is easily pulled out on the rails.



Fitting the rails

First remove the oven step units that are fitted (see page 57). When fitting, the rails are first inserted in the inner hole (1) and then in the outer (2). Push into position.

MAKE SURE THAT THE LOCATING PIN IS TURNED OUTWARDS TOWARDS THE OVEN DOOR.



The rails must be pushed in when the oven door is closed.

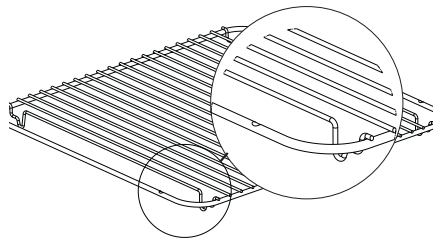
Using grids, baking plates and roasting pan

It is important for the oven grid, the shelves and the roasting pan to be fixed between the stops in the front and rear edges of the rails to prevent them from falling off the rails.

Place the baking plate/roasting pan/grid in the rear edge and fix against the front edge. The locating pin fits into a slot under the edge of the baking plate/roasting pan, which means that the baking plate/roasting pan is held in position. The rails must be in their pushed-in position when the grid/baking plate/roasting pan is inserted. For the best shelf stability, make sure that the bevelled edge is inwards in the oven. Pull the accessories carefully when using them so that the plate/pan/grid does not fall off the rails. Maximum load 20kg (44 lb.).

Using the oven grid

The locating pin is not needed when using the grid. The oven grid shelf has a mark on its upper surface. This marking must be at the front (towards the oven door) when in use. Make sure that food placed on the grid is positioned behind the marking. Otherwise there is a risk that it will not be cooked properly at the front. The grid can be placed in the roasting pan. The maximum weight to be placed on the grid is 10kg (22 lb.).



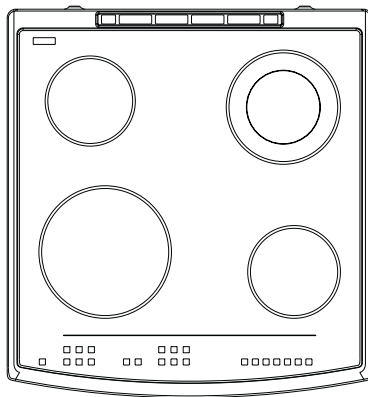
NOTE! Make sure that the locating pin hooks in under the baking plate edge/roasting pan and that the baking plate/roasting pan rests on the rails, otherwise it can fall off the rails in the pulled-out position. When the baking plate/roasting pan is removed in the pulled-out position, the rails must be pushed back again so that the oven door can be closed. Use oven gloves because the rails are hot.

Using the ceramic hob

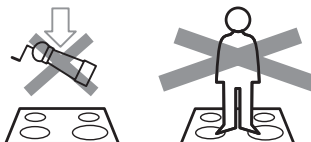
The hob can not be used if the oven is not switched on, see page 33.

The hob has four heating zones with:

- MIN./MAX. SIZE on the right rear zone.
- A SWIVEL WINDOW which provides information about the zone.
- AUTOMAX, an automatic heater-whereby the zone heats up rapidly to the heating level you need (for cooking/roasting) without it being necessary to change the knob setting.
- HEAT WARNER. When you have switched off a zone, the swivel window lights up **H** as long as the zone is hotter than about 55°C.
- AUTOMATIC SWITCH-OFF after a time. The higher the heating level, the earlier the zone is switched off.



The glass in the hob tolerates, heat, cold and temperature shocks, but is sensitive to impact. A spice jar or grinder falling onto the plate could crack it. Never use the hob to stand on, off-load materials onto or use as a storage area.





Never use a cracked plate or an oven with a cracked timer glass.

Liquids could, if they boil over, or during cleaning, penetrate down into the live electrical components. Turn off the power supply to the cooker and contact Service for repairs. Never lay metal objects such as lids, knives and spoons on the hob. They become hot if a heating zone is switched on by mistake.

Immediately after use (while the hob is still hot) clean with the blade scraper to remove sugar and spills with a high sugar content, such as marmalade, and also any melted plastic or foil, in order to avoid damage to the plate.

Never leave a deep fat fryer, melting fat, paraffin or other easily flammable substance unattended. In the event of fire, turn off the cooker knobs and switch off the cooling fan.

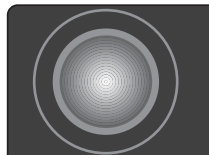
EXTINGUISH A FIRE WITH A POT LID, never use water.

Make sure that there is no sand, sugar or salt on pots and pans. Sand can cause scratches, while sugar and salt can ruin the ceramic glass plate. Always dry pots and pans before placing them on the ceramic glass plate. The coloured decor on the ceramic glass plate can become worn and scratched as it is used.

Changing zone size

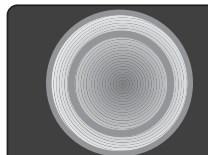
MIN.

Press  for the cooking zone you want to use and choose the desired heating setting with  or .



MAX.

- 1 Press  for the cooking zone you want to use, the indication lamp for the double zone function lights.
- 2 Choose desired setting between 1 and 9. After being zeroed, the zone automatically retains the setting latest used.



Safety switch-off of the cooking zones

If one of the cooking zones is not switched off after a certain time or the heating setting is not changed, the cooking zone concerned is switched off automatically.

Residual heating is shown by  (“hot”) in the digital display for the cooking zone concerned.

The cooking zones are switched off automatically in accordance with the following timetable:

- Setting , ,  after 6 hours
- Setting ,  after 5 hours
- Setting  after 4 hours
- Setting , ,  after 1.5 hours

If one or more of the cooking zones should shut off before the expiration of the stated time, see the chapter “Problems and remedies”

Residual heat warner

After one or more heating zones have been switched off, the digital display shows the

residual heat H (“Hot”) for the respective cooking zone.

Even after the hob has been switched off, the display does not go out until the cooking zones have cooled down.

- The residual heat can be used to melt foodstuffs or to hold food warm.
- Important! There is risk of burns as long as the residual heat warner is alight.
- Important! In the event of a power cut, the symbol H goes out and thereby the residual heat warning. There is still the risk of burns. Burns can be avoided by being observant.

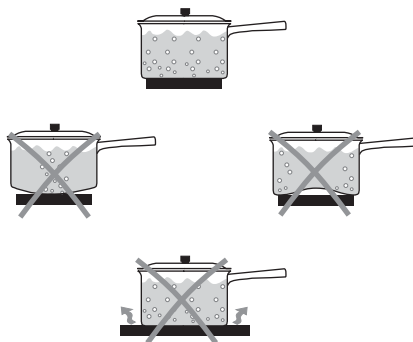
Choice of pan/frying pan

A cooker with a ceramic glass plate makes greater demands on your pots and pans than a cooker with heating plates. Remember the following:

- Check the bottoms of pots and pans. Pans with a convex bottom (bulging outwards) tend to swivel on the ceramic glass plate and provide poor heating contact.
- Aluminium has good heat conductivity, but can leave silvery marks on the plate.
- Casseroles and pans that are made of glass or are enamelled with deep patterns cause more wear if they are pulled backwards and forwards on the plate than pots and pans made of other materials.

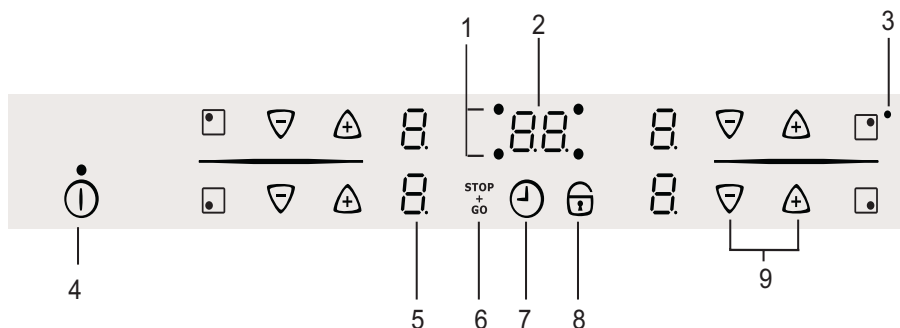
In order to save both time and energy
the bottom of a pan or frying-pan

- must cover the zone completely. But if the bottom is too small, then boil-over can easily stick to the plate.
- must be smooth or finely patterned.
- must be absolutely flat. If the bottom bulges too much outwards or inwards, heating-up times become longer.



When you buy new pans, it is advisable to choose a stainless steel model with a sandwich-bottom, that is to say a bottom with layers of different metals. Certain pans are concave when cold but become flat when they are heated up.

Touch panel



- | | |
|---|--------------------------------|
| 1. Cooking zone indicators/Timer function | 2. Timer display |
| 3. Doublezone is in use | 4. On/Off with power indicator |
| 5. Display | 6. Stop + Go |
| 7. Timer | 8. Lock |
| 9. Heat setting selection | |

Digital display

Each of the cooking zones has a display which shows:

-  that the hob is switched on
-  selection of heat retention setting
-  , the selected position
-  Autamax
-  Booster
-  residual heat
-  that the child-proof blocking unit (function lock) has been activated
-  Faulty function /Over-heating

Touch panel functions

In order to activate a function, hold one finger on the desired area until the associated control lamp lights up or goes out and the desired function is activated.

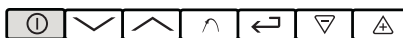
Switching on the hob

If the hob is to work, the oven must be switched on. Press  and the symbol  is shown in the oven display.

The hob is switched on by using the touch

area “On/Off” . Press On/Off  for about 2 seconds. The digital display shows .

When you have pressed On/Off to start the hob, a heating setting must be selected within about 10 seconds or a time set on the Timer (egg-timer function)



Switch off the hob

In order to switch off the hob completely,

On/Off  must be activated. Press

“On/Off”  for about 1 second.

Erase the digital display.

When one of or all the cooking zones are switched off, the residual heat is shown (“Hot”) for the zone concerned in the digital

display. 

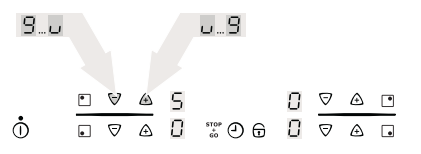


Selection of heating setting

To set or change the setting from  to  for the desired cooking zone.

Area  increases the heat.

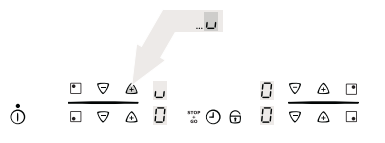
Area  decreases the heat.



Selection of heat retention

All four cooking zones are fitted with a heat retention setting $\cup$.

Use area  to set the heat retention position .



Choose Stop+Go

The Stop+Go function switches all the connected cooking zones to heat retention setting at the same time and then back to the earlier heating setting. This function is suitable for a short interruption before continuing with cooking, for example to answer the telephone.



Press $\overset{\text{STOP}}{\text{GO}}$ and the heat retention position $\cup$ is shown.

To switch off the function, press  and the earlier heating setting is shown in the display.

The Automax function

This cooker is fitted with a special automatic heating system called Automax.

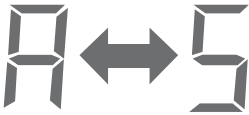
The function is engaged each time you wish to use it. It works like this: You select the setting for the heat that you consider suitable for cooking/roasting. The heating zone starts at the highest heat setting and goes over automatically to the selected setting after a certain time.

Cooking/roasting with Automax

This is how you activate the function.

NOTE! This must be done each time you wish to use the automatic system.

- 1 Set the function AUTOMAX, **A** appears in the display.
- 2 Then make the desired setting for cooking/roasting. It takes about 5 seconds before **A** lights up in the indication area.

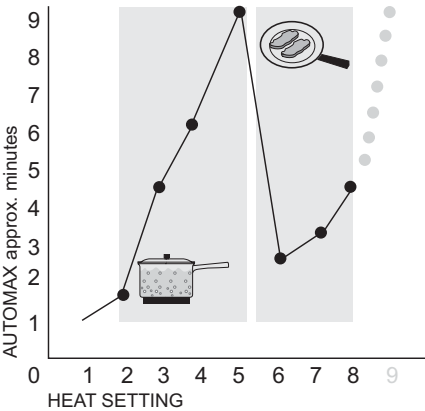


The heater zone display shows **A**. This implies that the heating zone operates at maximum heat for a certain time, depending on the heating setting selected. See the diagram.

When the time has expired, there is automatic switch-over to the set value and the letter **A** is no longer shown.

If the setting is changed during heating with AUTOMAX this function disappears and re-setting must be carried out.

In general it can be said that settings 2–5 are suitable for cooking and settings 6–8 for roasting. For heat retention, setting 1 is suitable. But, as usual, you must experiment to find the setting and heating zone that is best for you and your pots and pans.



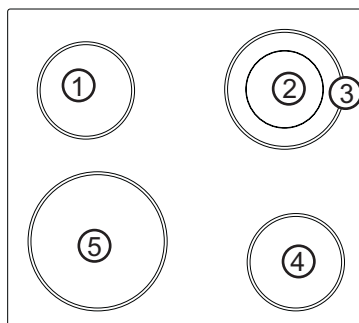
Here is a little advice concerning the right heating setting and suitable heating zone. Each zone corresponds to a number in the tables (SEE ILLUSTRATION).

Cooking	PORTIONS	ZONE	SETTING	ONE PORTION
porridge (oats, rye)	2	1,2,4	3	
	4	3	3	
Potatoes	2-4	1,2,4	3-4	3 pc

Cooking	PORTIONS	ZONE	SETTING	ONE PORTION
Rice	2	1,2,4	2	3/4 dl
	4	1,2,4	3	
	4-6	3	3	
Root vegetables	4-8	3	4-5	
Melting butter		1,2,4	I	
Melting block chocolate		1,2,4	I	

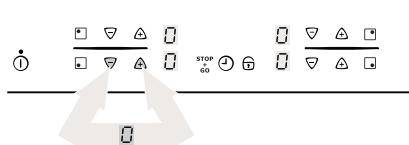
Roasting	ZONE	SETTING
-----------------	-------------	----------------

Entrecôte	3	7-8
	5	7-8
Pork chops	3	6
	5	6
Meat balls	3	6-7
	5	6-7
Pancakes	3	7
	5	7
Potatoes, raw	3	6
	5	6
Eggs	3	6-7
	5	6-7



Switching off a cooking zone

To switch off the heat retention setting, press at the same time and or zero the area with .



Using the hob with activated locking function

(To engage the function lock, see the chapter Safety, page 10).

Even if the function lock is activated, the hob can be used, but the next time that the hob is switched on, the function lock is again activated.

1. Switch on the cooking zones.

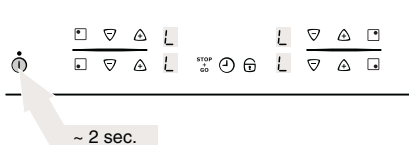
If the function lock is activated, this is shown: .

2. Press at the same time on two optional areas for the heating positions and for

about 1 second and .

A signal sounds as confirmation.

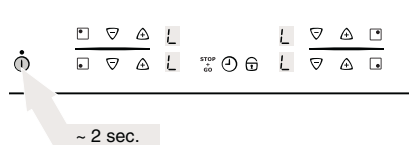
The cooking zones and settings can be set as usual until the hob is switched off again.



Disengaging the function lock

1. Switch on the cooking zones

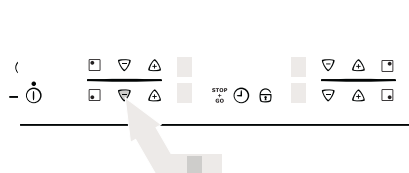
If the function lock is activated, this is shown .



2. Press the area "Function lock" for

about 3 seconds. .

A signal sounds as confirmation.



3. Press an optional heating setting .

The display goes out and the function lock is disengaged. The hob is automatically switched off after a few seconds.

The Timer

The Timer can be used in two ways:

- as a **Automatically safety switch-off**. A cooking time is set as for a cooking zone and after a time the cooking zone is switched off automatically. This function can be used for several cooking zones at the same time.
- as a **signal clock** (egg-timer). An acoustic signal is heard when the set time expires.

The timer can be used as a signal clock when no cooking zone is switched on.

Automatic safety switch-off

The cooking zones in which you want to use automatic safety switch-off must be turned on.

1. Choose the zone for which automatic switch-off is to be set with the area

Timer .

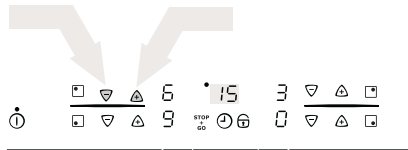
Press a few times on the area Timer  and the first active cooking zone is selected according to the clock and the associated control lamp flashes rapidly. For example the left-hand rear control lamp for the left-hand rear cooking zone. The Timer display shows .

Press repeatedly on the Timer area  to select the next active cooking zone.



2. While the control lamp flashes

rapidly, set the area Timer setting  or  for this cooking zone and the desired time until the automatic safety switch-off (for example 15 minutes).



The control lamp now flashes more slowly and the remaining cooking time is shown during the process in the display. If the automatic switch-off is set for several cooking zones, then it applies to the cooking zone with the shortest remaining cooking time. The control lamps light for the other cooking zones with the set automatic switch-off. To show the remaining cooking time for one of these cooking zones, they must be selected with the Timer area and the

associated control lamp flashes rapidly .

In order to set the remaining cooking time, the desired cooking zone must be selected

with the Timer area . The associated control lamp then flashes more rapidly.

Re-setting continues by setting  or  in the Timer area.

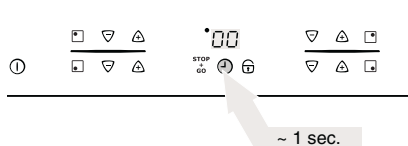
When the set cooking time is reached, the cooking zone is switched off automatically, an acoustic signal sounds for two minutes

and the Timer display flashes .

3. Press the Timer area to turn off the signal. For faster setting, press or

until the desired figure is reached  or . If you press first on the Timer setting area , the time setting starts at 99 minutes.

If you press first on the Timer setting area , the time setting starts at 1 minute.



Switching off the automatic switch-off earlier

There are two possible ways to switch off the automatic switch-off earlier:

SWITCH OFF THE COOKING ZONE AND THE TIMER AT THE SAME TIME.

Re-set the desired cooking zone to zero

with .

The cooking zone and Timer are disengaged.

THE TIMER IS DISENGAGED - THE COOKING ZONE REMAINS ACTIVE

1. Choose the desired cooking zone

with the Timer .

The associated control lamp then flashes more rapidly.

2. Set the Timer  with Timer setting .

Only the Timer is switched off, while the cooking zones remain active.

Signal clock

The hob must be connected but no cooking zones may be switched on.

1. Press the Timer area .

The Timer display shows .

2. Set the desired time with the Timer

setting area  or .

After a few seconds the signal clock is activated and the remaining cooking time is shown.

Press the Timer area to alter the residual cooking time and change the time with the

Timer setting area or  .

After the set time has expired, an acoustic signal is heard and the Timer display flashes

.

3. Press the Timer area  to turn off the signal.

Lock/unlock the touch area

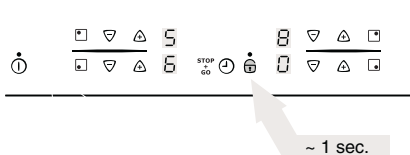
(THE OVEN TOUCH AREA IS ALSO LOCKED)

At any time during cooking, the touch area, with the exception of the On/Off area, is locked to prevent a change of the settings, for example when drying the hob.

1. Press for about 1 second. 

The display shows  during locking and later shows the setting again.

 this is shown again if attempts are made to change set values when the cooking zone area is locked.

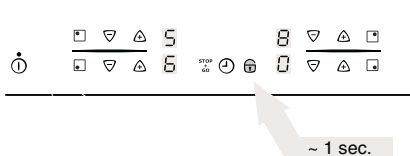


2. To remove the function lock again,

press “Function lock”  again for about one second.

 the symbol goes out and the earlier heating setting is shown again.

If the hob is switched off, the function lock is automatically disengaged.



Using the oven

It is normal for steam and condensation to form on the oven door. This condensation is from the food being cooked and does not influence safety or oven function.

The oven is fitted with removable shelf steps with five levels

The oven functions

THE OVEN HAS THE FOLLOWING FUNCTIONS:



Hot air

Annular element and fan



Top/bottom heating

Top heating element and bottom heating element (starts with automatic Quick start which becomes top/bottom heating when the selected temperature is reached)



Pie/pizza function

Lower element, annular element and fan switched on



Low temperature roasting

Annular element and fan (120°C for 10 minutes and then 80°C)



Turbo Max Grill (gratin preparation)

Max Grill (grill element and upper heating element) and fan



Max. Grill

Grill element and upper heating element



Heat retention setting

Upper element and lower heating elements. (Pre-set at 80°C)



Thawing/drying setting

Bottom heating element and fan (From 30°C)



Thawing

Lighting and fan.



Lighting

Oven display



USER INSTRUCTIONS

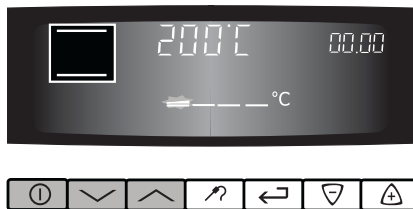
- Switch on the oven by pressing .
- When the selected function lights up, the oven starts to heat up.
- The user time shows how long the oven has been utilised. The time is shown only if none of the clock functions, the Signal clock symbol , Oven time  or End time  have been set.
- The oven lighting goes on when an oven function is selected.
- A signal is heard when the desired oven temperature has been reached.
- Switch off the oven by pressing .

Be aware of if you switch off the oven the hob will be switched off as well!

To continue using the hob after finished using the oven, make sure that no ovenfunction is in use but the oven display still is on, see page 34.

Choice of oven functions

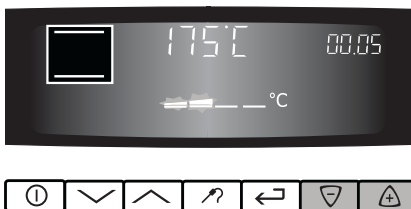
- 1 Start the oven with the  button.
- 2 Press  or  until the desired oven function lights up in the display.
 - A temperature starts to light in the display.
 - Unless the temperature is changed within 5 seconds, the oven starts to heat up.



THE OVEN FUNCTION CAN BE CHANGED WHILE THE OVEN IS IN OPERATION.

Changing the oven temperature

Press  or  to increase or decrease temperature.



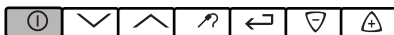
Switch off the oven function

Before switching off the oven, press  or  until no oven function is shown in the display.



Switch off the oven

Switch off the oven by pressing the  button.



Heat indicator

HEATING UP

When the oven function has been selected, the indicator starts to flash how much the oven has heated up.

If Quick start is functioning, then a “running pillar” is seen (this functions only for the oven function top/bottom heating)



SWITCHING OFF

When the oven functions have been switched off, the indicator lights up to show that there is residual heat in the oven.

Using the clock functions

- After a clock function has been selected, the associated function flashes for about 5 seconds. During this time the desired times can be set or changed with the button  or .
- After the desired time has been set, the function flashes again for about 5 seconds. Then the function lights up. The set time starts to count down.

Checking the set or remaining time

Press repeatedly on the button Function choice  until the respective clock function flashes and the set or remaining time is shown.

Using the residual heat with the clock functions Cooking time

 and Stop time 

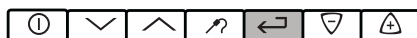
When the clock functions Cooking time  and Stop time  are used, the oven switches off the heating elements after 90% of the set or calculated time. The remaining residual heat is used to continue the cooking process up to the end of the set time.

The signal clock

To programme a time. A signal sounds when the time has expired.
This function has no effect on the oven.

1. Press . The clock symbol lights up.

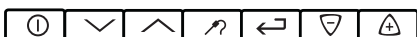
Press the  button until  flashes.



2. Select the desired time with  or  the buttons.



The remaining time is shown after about 5 seconds. The signal clock  lights up. A signal is heard when 90% of the time has passed.



The signal sounds for one minute when the set time is reached “00.00” and  flash.

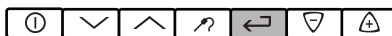
Press one of the buttons to switch off the signal and the symbol in the display.



|→| Cooking time

Use this function to determine how long you want the food to be in the oven.

1. Press ①. The lamp lights up.
2. Select the oven function and temperature. Press ← until |→| flashes.



3. Select the desired time by pressing the △ or ▽ buttons (max. 09.59 hours.).

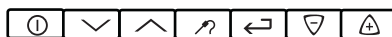


The cooking time |→| lights up.



When the time reaches “00.00” and Cooking time |→| flashes, a signal sounds for 2 minutes. The oven is automatically switched off.

In order to switch off the sound and the symbol in the display, press one of the buttons.



→| Stop time

Here you set the time that you want the oven to switch off.

1. Press . The lamp lights up.
2. Choose oven function and temperature.
Press  until Stop time  flashes.



3. Use the  and  buttons to select top time.



Stop time  lights up and the time is shown in the display.



When the time reaches “00:00” and Stop time  flashes a signal sounds for 2 minutes. The oven is switched off automatically.

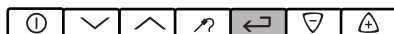
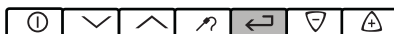
In order to switch of the sound and the symbol in the display, press one of the buttons.



Cooking time $\rightarrow|$ and Stop time $\rightarrow|$

Cooking time $\rightarrow|$ and Stop time $\rightarrow|$ can be used simultaneously.

1. Press $\textcircled{1}$. The lamp lights up.
2. Select oven function and temperature.
Press Cooking time $\rightarrow|$ and set the desired cooking time (for example 1 hour).
3. Press $\rightarrow|$ to set the desired finishing time when you want the food to be ready (for example 2.05 p.m.).



Cooking time $\rightarrow|$ and Stop time $\rightarrow|$ light up in the display.

The oven starts automatically after the pre-set time (for example 1.05 p.m.)

When the oven time has expired, a signal is heard for 2 minutes and the oven is switched off automatically (for example 3.05 p.m.).

To switch off the sound, press one of the buttons.



Other functions

Switching off the display



You can save energy by switching off the clock display

SWITCHING OFF THE CLOCK DISPLAY

1. If required, switch off the appliance using the On/Off  button.
2. Press the Selection  button and  button at the same time until the display goes out.



As soon as the oven is switched on again, the display comes on automatically. When the appliance is switched off again, the clock display goes out again. To have the clock display on permanently again, you must set the clock again.



SWITCHING ON THE CLOCK DISPLAY

1. If required, switch off the appliance using the On/Off  button.
2. Press the Selection  button and  button at the same time until the display is visible again.

Child safety device

As soon as the child safety device is set, the appliance can no longer be switched on.

ACTIVATE THE CHILD SAFETY DEVICE:

1. If necessary, switch on the appliance using the On/Off  button.
No oven function must be selected.

-
2. Press and hold the Selection  and  buttons at the same time, until “SAFE” appears in the display.
The child safety device is now set.

CANCELLING THE CHILD SAFETY DEVICE

1. If necessary, switch on the appliance using the On/Off .
2. Press and hold the Selection  and  buttons at the same time, until “SAFE” disappears from the display.
The child safety device is now cancelled and the appliance is again ready for use.

Button lock

To ensure that oven functions set are not accidentally altered.

ACTIVATING THE BUTTON LOCK

1. If necessary, switch on the appliance using the On/Off .
2. Select the oven function.
3. Press and hold the Selection  and  buttons at the same time, until “LOC” appears in the display.
The button lock is now engaged.

CANCELLING THE BUTTON LOCK

Press and hold the Selection  and  buttons at the same time, until “LOC” disappears from the display.

The button lock is automatically lifted when the oven function is switched off.

Oven safety switch-off



If the oven not switched off after a certain time, or if the temperature is not modified, it switches off automatically. The last temperature set appears in the temperature display.

THE OVEN SWITCHES ITSELF OFF WHEN THE OVEN TEMPERATURE IS:

30 - 120°C	after	12.5 hours
120 - 200°C	after	8.5 hours
200 - 250°C	after	5.5 hours
250 - max°C	after	3.0 hours

USING THE APPLIANCE AFTER A SAFETY CUT-OUT

Switch the oven off completely.
It can then be switched on again.



The safety cut-out is cancelled, if the
clock function Cooking time /
Stop time or the oven function
Low temperature cooking is set.

Practical use



Never place aluminium foil, a roasting pan or a shelf directly on the bottom of the oven. If the bottom heater is blocked, the enamel can be damaged by over-heating.

The oven becomes hot when used,

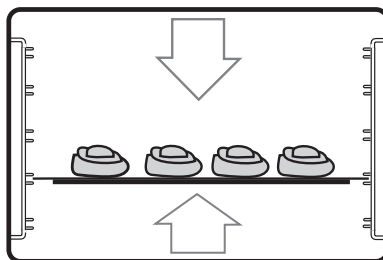
KEEP AN EYE ON CHILDREN.

If the temperature changes and/or the food is placed unevenly, for example pizza, there is a risk that it will warp. The shelf will return to its original form when it cools down.

How do you utilise the various functions when you use the oven? Here is some useful advice and a few tips about the best way to utilise the different oven functions for various types of food preparation:

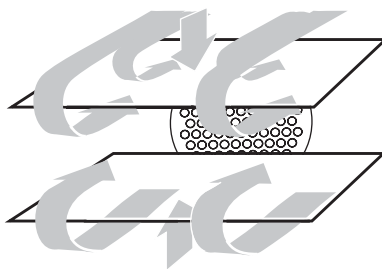
Baking

Test sponge cakes with a probe about five minutes before the end of the cooking time. Then you have the opportunity to shorten or lengthen the cooking time. The result can be affected by the recipe and the material, colour, shape and size of the cake tin. TOP/BOTTOM HEATING provides even colouring.



THE HOT AIR PRINCIPLE

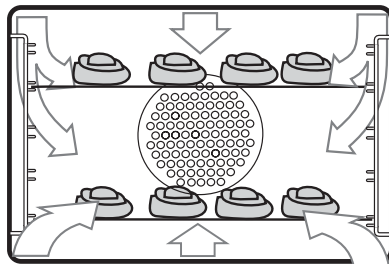
An annular heating element round the fan heats up the air, which is then spread through the air channels in the oven rear wall by the fan. The hot air circulates in the oven before it is once again sucked in through the fan grille. Heat is transferred quickly and effectively, and this generally means that you can use a lower oven temperature than with upper and lower heating. Lower the temperature by 15-20% if the recipe says that you should use a temperature of between 160 and 225°C. The higher the temperature, the greater the decrease. At temperatures over 225°C it is better to use upper and lower heating.



Baking with hot air

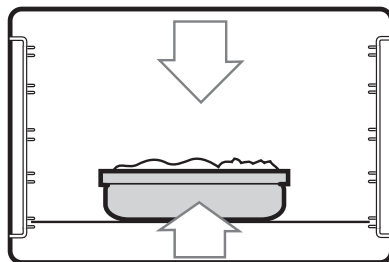
With **HOT AIR**, baking becomes more rational, since two plates used at the same time in the oven means a shorter overall baking time. Browning can be rather uneven, especially if the rolled-out dough has not risen properly.

Is the result not what you expected? Read “Practical advice & tips” on page 64, for tips to solve your baking problems.



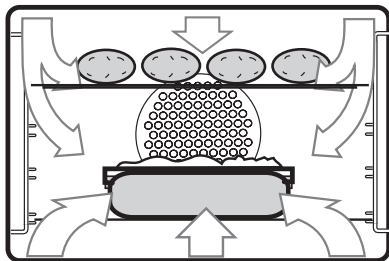
Cooking

Follow the recommendations in the table.



Preparing food using hot air

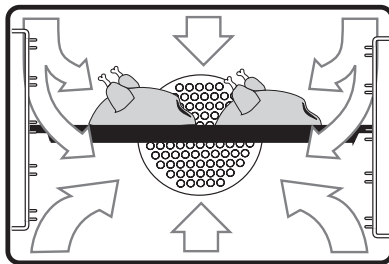
HOT AIR is used for cooking at several levels at the same time, for example meat loaf and meat balls as well as for the preparation of complete meals, starters, main courses and dessert. Remember to choose courses that are to have the same temperature. If the courses require different times, adapt the time that you put them in the oven so that they are ready to serve in the order you wish.



Roasting

Roasting in the oven is convenient and practical with both **TOP AND BOTTOM HEATING** and **HOT AIR**. Beef steaks, such as roast beef and fillets, are juiciest when cooked at 125°C, but take a little longer time than at a higher oven temperature. Choose an oven-proof dish with low edges into which the roast just fits, this avoids the stock from drying in. Roasting a ham often results in a lot of stock. Therefore use a large roasting dish or roasting pan and be careful when removing it from the oven.

If you use a roasting bag, cut a hole in one corner before putting it in the oven. This decreases the risk of burns from hot steam when the bag is opened.



Using the roasting thermometer



Be careful not to burn yourself on the heating coils in the top of the oven, or on the oven step units when you connect or disconnect the contact to the roasting thermometer. Use oven gloves.

The roasting thermometer tolerates temperatures of between 30 and 99°C. Before starting the oven, remove the cover cap that protects the thermometer outlet from dirt. Use only the original thermometer and make sure that no part of the thermometer comes into contact with the top heating element.

For the best result, the tip of the thermometer must be in the centre of the steak which heat reaches last. Oven heat influences the thermometer, therefore the whole tube must be inside the meat. Remember that the thermometer can show the wrong temperature if it comes into contact with fat or bone.

Put in the food from a cold oven.

SETTING

This is how to use the roasting thermometer:

- 1 Stick the thermometer into the meat.
- 2 Connect the thermometer into the outlet in the oven (right-hand side).
- 3 Start the oven .
- 4 60°C is the pre-set temperature. You can now set the desired temperature by pressing  and then  or . The actual temperature and the desired temperature are shown in the information window (SEE ILLUSTRATION). The information window follows the temperature increase in the meat.
- 5 Choose function and temperature.

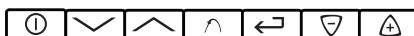
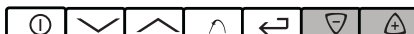
When the desired temperature in the meat is reached, a signal sounds and the oven switches off.

- 6 To switch off the sound, press one of the buttons.



The roasting thermometer is hot. You can easily burn yourself when you take the thermometer out of the oven outlet.

- 7 Disconnect the thermometer from the oven outlet and take out the steak.
NOTE! The oven and the thermometer are hot.



To check or change the temperature

- Press  until the roasting thermometer function  flashes and the chosen temperature shows in the display.
- If you want to change the temperature, use  and .

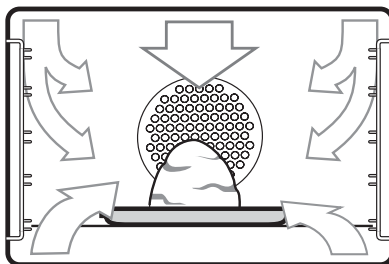
To check or change the oven temperature

- If you want to change the temperature, use  and .



Turbo Max Grill (gratin preparation)

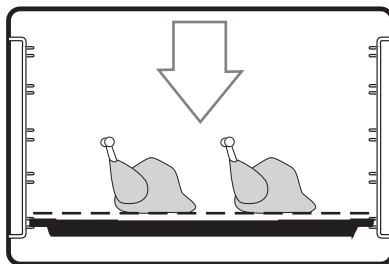
With Turbo Max. Grill, the food is ready faster and has more even colouring than with the grill function. Grill the heating element provides more even colouring and the fan circulates the hot air. Perfect for use with “special” courses, such as grilled ham which is to have the same colour all round.



Max. Grill

The size, marble pattern (interspersed fat), the shape, quantity and temperature of the meat to be grilled all affect the time and the result. Fish and white meat (poultry, veal and pork) do not brown as easily as red meat (beef and game). Grill oil and/or grill spices give a better colour, but increase the risk of burning the surface of the meat.

The best grill result is achieved if the food does not come directly from the refrigerator. Dry it, put it on the oven grid and season as desired. Place a roasting pan, preferably lined with aluminium foil, under the grill to catch the fat, etc. that drips off. Pork chops, steaks, fish fillets, etc. should be placed high up in

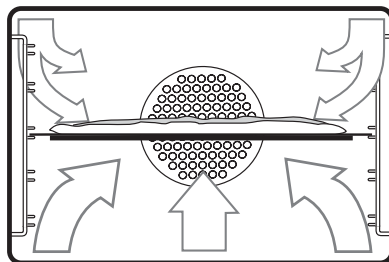


the oven while thick spare ribs, etc. should be placed in the lower part of the oven.

Select  and set the desired temperature, max. 250°C. Start grilling after 3-5 minutes pre-heating. Watch carefully, and turn over at least once during cooking. Grilling for too long gives dry, tough and, in the worst case, burnt food. The oven door must be closed during grilling.

Pie/pizza position

This function works excellently when preparing pies, gratin or pizza. When preparing pizza, place it in the middle slot. Use a baking shelf instead of a roasting pan to prevent the edges from being burned. When using light-coloured or glass forms, place the food in the lower section of the oven and when using dark-coloured forms, for example with non-stick coating, place the food in the middle of the oven.

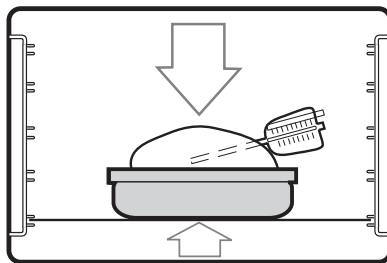


Low temperature roasting

Choose function  and set the desired programme (120°C or 150°C). Low temperature roasting can be used for food that is suitable for cooking at low temperature for a longer time, about 4-5 hours. When roasting small steaks, complete fillets or thick beef, they should be quickly browned before being placed in the oven. When planning cooking, remember that it takes time before the food is ready.

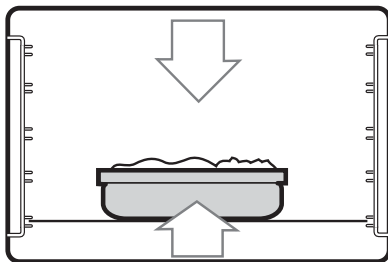
Beef, pork, game and lamb steaks can be cooked to advantage during the night. It is advisable to use a roasting thermometer.

Low temperature cooking can also be used to dry fruit and mushrooms.



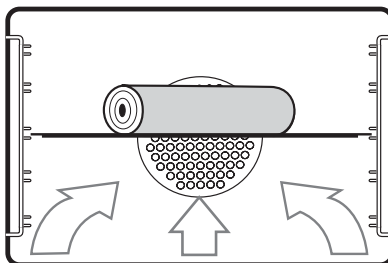
Heat retention setting

To keep food warm.



Drying/Thawing

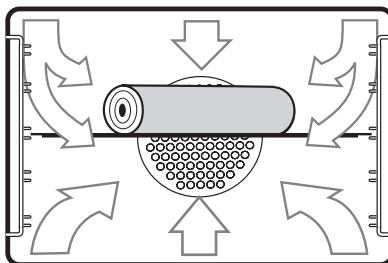
For thawing frozen food.



Thawing

When thawing meat, fish and glazed or filled baked products, such as Swiss rolls, the temperature should be set at zero.

Grids or shelves can be placed in several slots when there is much to thaw. Timing can not be precise, so it is always a good idea to check with a probe.



Cleaning and care



Do not use a steam cleaner to clean the cooker!

Cleaning the cooker

The easiest way to clean the oven is by using a clean cloth, hot water and a little washing-up liquid directly after the oven has been used. **NEVER USE SCOURING AGENTS OR OTHER ABRASIVE SUBSTANCES.**



Note that the anti-tip guard does not function when you pull the cooker out to clean behind it.

Handle

Never use scouring agents or other agents that could cause scratches such as sponges with an abrasive surface. Only use soft sponges or cloths.

Cleaning stainless steel surfaces

(APPLIES ONLY TO STAINLESS STEEL COOKERS)

The easiest way to clean stainless steel surfaces is by using a soft cloth and the clean agent supplied. You can also try window cleaning agents. If the surface is very dirty, you can try spirit such as technical spirit. **NEVER USE SCOURING AGENTS** or other abrasive substances. Neither should you use scouring materials such as wire wool or sponges with an abrasive surface.

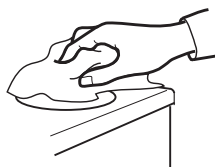
Cleaning the ceramic hob



Immediately after use (while the plate is still hot) clean with the blade scraper to remove sugar and spills with a high sugar content, such as marmalade, and also any melted plastic or foil in order to avoid damage to the plate.

IF THE HOB IS VERY DIRTY:

- 1 Remove stains with the blade scraper (see below).
- 2 Use cleaning agents when **the heat warner** has gone out. Shake the bottle and spray a couple of narrow strips onto the plate. Rub clean with a damp cloth or kitchen tissue.
- 3 Remove any excess with a damp cloth, otherwise it can etch into the plate the next time that it is heated. Wipe dry.



The blade scraper

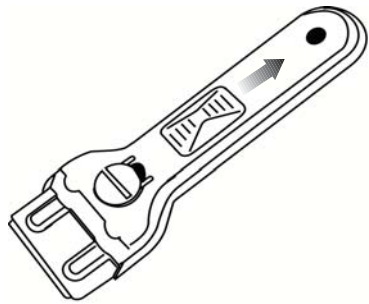


KEEP THE BLADE SCRAPER OUT OF THE REACH OF CHILDREN. Use the blade scraper with care, the blade is extremely sharp.

Use the scraper to remove anything that has boiled over and stuck on the ceramic glass plate. Do not use the scraper or other sharp implements on the silicon edge since this implies a safety risk and can cause damage.

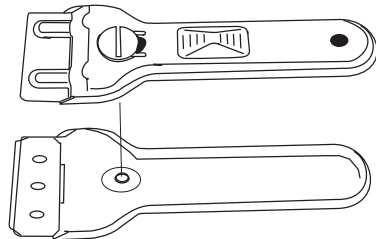
HOW TO USE THE BLADE SCRAPER:

- 1 Pull back the guard so that the blade is visible (SEE ILLUSTRATION).
- 2 Make sure that the blade is clean and whole, otherwise it could damage the plate. You can buy new blades at a hardware store.
- 3 Hold the scraper at an angle of about 45° and scrape clean. You can press the blade hard against the plate without damaging it.
- 4 Carefully wipe off any dirt from the blade with kitchen tissue.
- 5 After use, press the guard forward so that it covers the blade. Store the scraper out of the reach of children.



REPLACING THE BLADE:

- 1 Open the scraper by fully loosening the screw (no screwdriver needed) and fitting the new blade at the front edge.
- 2 Assemble the scraper and tighten the screw again.
- 3 Press the guard as far forward as it will go to protect the blade.



Cleaning the oven

In order to facilitate cleaning, the step units or baking plate rails should be removed, see page 57.

Removing the baking plate rails

The baking plate rails are removed in the same way as the step unit, see page 57.

THE CATALYSIS ENAMEL on the oven walls and top is porous and has a certain self-cleaning effect. The oven bottom, on the other hand is made of a SMOOTH and rather harder ENAMEL from which you can scrape off spilled material with a spatula or something similar.

CATALYSIS ENAMEL

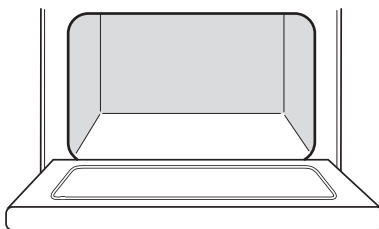


The oven gets hot during use. Keep an eye on children.

Dirt on the enamel is partly burnt off when the oven is used. If there are flecks on the enamel, burn off the oven at the highest temperature with top/bottom heating for 30–60 minutes. Remove stubborn flecks, for example fat, like this:

- 1 “Drench” the catalysis enamel with soft soap and hot water. Use a nylon brush on the flecks. Leave it alone for one hour.
- 2 Then turn on  top and bottom heating and the highest temperature.
- 3 Switch off the oven after three hours.

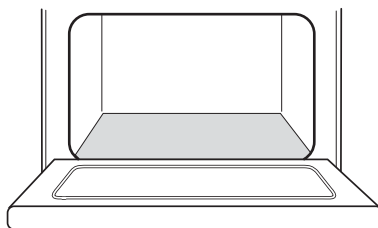
Never use oven cleaning compound or sharp objects on the catalysis enamel.



THE SMOOTH ENAMEL

The following should be done if the oven bottom is very dirty:

- 1 Spill or boil-over that has become stuck can be loosened with a spatula or something similar.
- 2 Spread soft soap on the bottom of the oven with a sponge.
- 3 Close the door. Set the oven at 100°C with  top and bottom heating for about 10 minutes.
- 4 When the oven has cooled down, rinse it with clean water or, if necessary, rub carefully with a soap pad. Wipe dry.



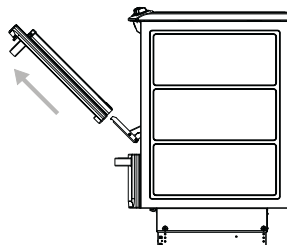
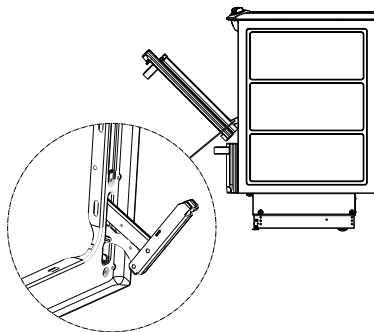
The oven door

The oven door can be removed for cleaning.

WHEN THE OVEN DOOR OPENS, THE LAMPS LIGHT AND THE HOT AIR FAN STOPS.

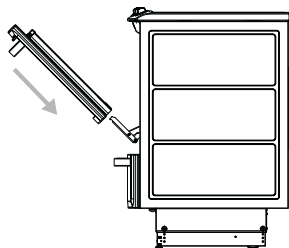
Removing the oven door

- 1 Open the oven door about one-third of the way (parking position).
- 2 Grasp the sides of the oven door with both hands and pull the door off the oven.
- 3 Lift off the door



Fitting the oven door

- 1 Make sure that the hinge unit is in its parking position.
- 2 Insert the hinge unit in the slot on the door. Press down until the assembly spring clicks into position.
- 3 Close the oven door.



The oven door glass



Do not use the oven door as a foot-hold.

The oven door is made up of two parts with heat reflecting glass to give a lower surface temperature. The inner glass panes can be removed for cleaning.

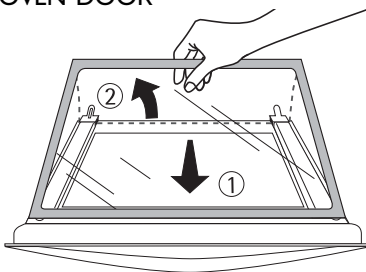
CLEANING BETWEEN THE GLASS PANES



Take care that you do not damage the door glass. Formation of cracks at the edges could cause it to break after being heated a few times.

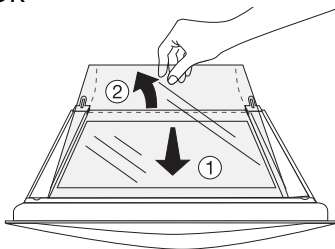
REMOVING THE UPPER GLASS PANE IN THE OVEN DOOR

- 1 Grasp the upper glass pane at its lower edge and push it against spring pressure towards the oven door handle, until it is free at the bottom (1).
- 2 Lift up the pane slightly at the bottom and pull it out (2).



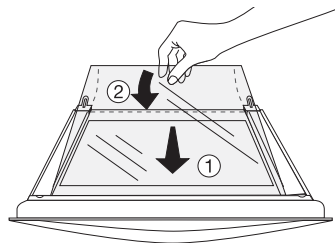
REMOVING THE CENTRAL GLASS IN THE DOOR

- 1 Grasp the central glass pane at its lower edge and push it towards the oven door handle, until it is free at the bottom (1).
- 2 Lift up the pane slightly at the bottom and pull it out (2)
3. Clean the glass



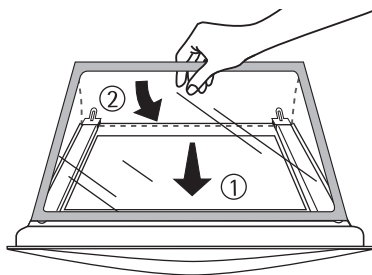
FITTING THE CENTRAL GLASS PANES IN THE DOOR

- 1 Insert the central glass panes in order, diagonally from above into the glass retainer on the handle side (1).
- 2 Lower the central pane and push it towards the lower edge of the door until it will go no further against the lower retainer (2).



FITTING THE UPPER GLASS IN THE DOOR

- 1 Insert the upper glass diagonally from above into the glass retainer on the handle side (1).
- 2 Lower the glass plate. Lay the pane against spring pressure on the handle side in front of the retaining profile on the lower edge of the door and push it under the retaining profile (2). The glass pane must be firmly in position!

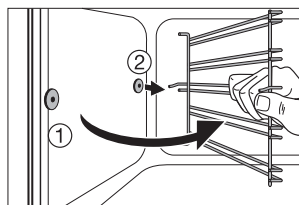
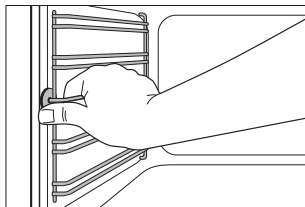


Oven step units

It is possible to remove the oven step units on both the right and left side walls to make it easier to clean the side walls.

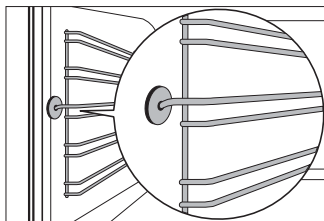
REMOVING THE OVEN STEP UNITS:

First pull out the step unit at the front from the side of the oven (1) and then hook it off at the back (2).

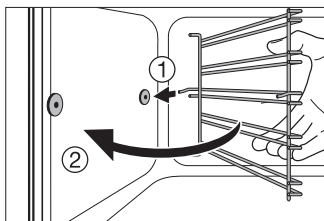


INSERTING THE OVEN STEP UNITS

The rounded edges of the bars must point to the front!



Re-fit the oven step unit again by first hanging it up at the back (1), insert it at the front, and then push it into position (2).



Cleaning the baking shelf rails

Loosen the step units (see page 57). To facilitate the removal of dirt and fat, they can be soaked in water with washing-up liquid. Wash by hand. **NOTE! DO NOT USE THE DISHWASHER.** This removes all the fat and impairs their function.

Super Clean accessories

These accessories have a dirt-repellent coating and a long life if they are treated correctly



NOTE! Do not place **SUPER CLEAN** accessories on a hot ceramic glass plate since this can damage them.

The accessories tolerate a temperature of up to 250°C. Never heat them without food or dough.

Wash the accessories thoroughly in hot water and washing-up liquid before using them for the first time.

If you follow this advice and these tips, then your **SUPER CLEAN** accessories will last for a long time and remain easy to clean:

- Use tools made of plastic or wood instead of metal, which can damage the plate.
- Remember that pots and pans with rough surfaces can damage the accessories.
- Clean the accessories with a soft sponge or a dish-brush in hot water, with the possible use of washing-up liquid. Never use the dishwasher.
- Never use wire wool or sharp objects when cleaning.

Oven lighting



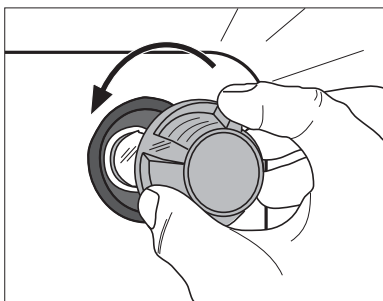
NOTE! Before you change the bulb, make sure that the cooker is **disconnected from the mains**.

For cookers with a cable, pull out the plug. For other cookers, pull out the multi-pole switch.

Place a cloth on the bottom of the oven to protect both the bulb and the glass.

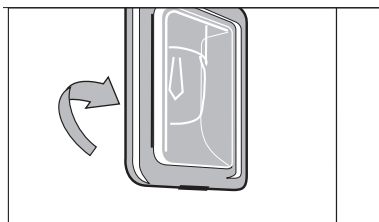
CHANGING THE OVEN LIGHT/CLEANING THE PROTECTIVE GLASS

- 1 Check that the oven is not hot.
- 2 Unscrew the protective glass by turning it to the left and clean it. (SEE THE ILLUSTRATION).
- 3 If necessary:
Replace the oven light with a new bulb marked 230–240V, 40W, 300°C, fitted with an E14 base.
- 4 Re-fit the protective glass.

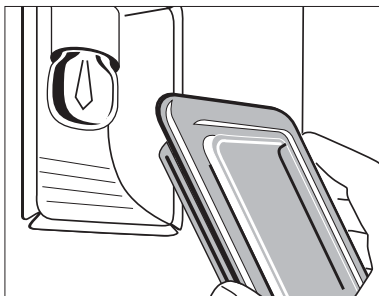


REPLACING THE LAMP BULB ON PAGE CLEANING THE PROTECTIVE GLASS

- 1 Check that the oven is not hot.
- 2 Loosen and remove the oven step units on the left-hand side (see page 57)
- 3 Loosen the protective glass with the aid of a narrow, blunt object (such as a teaspoon) and clean it. Hold your hand under the glass to prevent it from falling down onto the bottom of the oven.
- 4 If necessary:
Replace the oven lighting and fit a new bulb with an E14 base, marked 230-240V, 25W och 300° C.



-
- 5 Press the protective glass into position again and fit the step units.



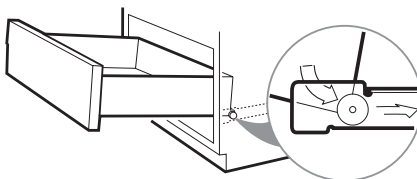
Storage drawer



NOTE! Do not keep chemicals or cleaning agents in the storage drawer. Do not stand in the oven drawer or on the handle.

- 1 Empty the drawer and pull it out to the “stop”.
- 2 Grasp the handle, lift it upwards and the drawer goes free from the catch at the rear edge.
- 3 Pull the drawer completely out.

After cleaning, place the drawer wheels on the brackets. (SEE ILLUSTRATION). Push in the drawer. Lift it up slightly first of all, so that the wheels do not get caught in the front catch.



Technical Data

We reserve the right to make changes. This appliance meets the requirements of EC Directives 89/336/EEC and 73/23/EEC.

EKC60752

Width (mm):	596
Height when delivered (mm):	900
Depth:	595
ENERGY EFFICIENCY CLASS	A
ENERGY CONSUMPTION	
Top/bottom heating (kWh):	0.92
Hot air (kWh):	0.79
COOKING TIMES	
STANDARD LOAD	
Top/bottom heating (min):	41
Hot air (min):	38

European guarantee

This appliance is guaranteed by Electrolux, in each of the countries listed in the following page, for the period specified in the appliance guarantee or otherwise by law.

If you move from one of these countries to another of these countries the appliance guarantee will move with you subject to the following qualifications:

- The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by seller of the appliance.
- The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your country of residence for this particular model or range of appliances.
- The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user.
- The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes.
- The appliance is installed in accordance with all relevant regulations in force within your new country of residence.

The provisions of this European Guarantee do not affect any of the rights granted to you by law.

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Practical advice and tips

Problems

Cause

Remedy

Bread/yeasted doughs, sponge cakes turn out flat.

If the oven temperature is too low, the mixture can rise and then sink and become flat.

Check the set temperature against the recommended temperature in the table or recipe.

Bread/yeasted doughs have not risen properly. If the rising time after rolling is too long, the result will be flat. Bread/yeasted doughs should rise at room temperature, out of draughts. The dough should spring back after light pressure on the surface.

Check the rising time against that recommended in the recipe.

Too little yeast or baking powder.

Check in the recipe that you have used the correct quantities.

If the fat/liquid mixture is too hot, it will affect the yeast action.

The correct temperature of the liquid is 37° for fresh yeast; for dry yeast see the instructions on the packet.

Bread/yeasted doughs, sponge cakes turn out dry.

Too little liquid, too much flour or the wrong sort of flour can give dry bread.

Check in the recipe that you have used the correct type of flour and the correct quantities of flour/liquid.

If the oven temperature is too low, the mixture has to stay in the oven much longer in order to be cooked through and thus gets dry.

Check that you have set the correct temperature.

The cakes/oven dishes are too brown.

If the oven temperature is too high, the cakes/oven dishes can be browned too much before they are completely cooked.

Check that you have set the correct temperature.

The food has been positioned too high in the oven thus receiving too much top heat when using top and bottom heat, and the opposite effect if placed too low.

Check in the table or recipe that you have selected the correct position.

The Quick start is switched on.

Check that you have turned the function knob to the desired function.

Cakes/oven dishes are too pale.

Aluminium foil, a tray or roasting pan on the bottom of the oven is stopping the bottom heat.

Make sure that there is nothing on the bottom of the oven.

Pale baking tins give paler cakes than dark baking tins.

Change to darker baking tins.

Problems and remedies

Never do anything to the cooker that could cause injury to people or damage the product. Below you will find suggestions as to what you can do yourself if there is a problem. If you need help - contact Service.

Problems

Cause/Remedy

There is no power to the cooker

Check the following:

- that the FUSE/FUSES are in good condition
- that the POWER PLUG is properly inserted
- that any EARTH FAULT SWITCH is turned on

The cooker does not work

Check that the function lock is not active (see page 10)

It takes too long to boil/fry

Check that you have selected a suitable pan with good heat conductivity (see page 20)

The oven light does not work

Replace the defective bulb (see page 59)

The door lock does not work

Activate the lock function (see page 11)

The oven thermometer does not work

Check that the roasting thermometer is properly connected in the oven; take it out and then re-connect it. Programme the desired temperature (see page 45)

The clock shows the wrong time or does not work at all

Set the correct time (see page 13)

The signal clock does not work

Programme in a time (see page 36)

Sound is heard from the cooker even though it has been switched off

The sound comes from the thermostat-controlled fan which protects the cooker electronics. No action required, since this is completely normal.

Problem

Cause/Remedy

F9 lights up in the display

Pull the plug out of the wall outlet. Connect up again and re-start the cooker

F11 lights up in the display

The roasting thermometer contact is not properly inserted into the outlet in the oven

*Wrong code lights up in the display
(starts with F)*

Contact Your Service support

Disposal



- 1 *Disconnect the cooker from the wall outlet.*
- 2 *Cut the cable as close to the back of the cooker as possible.*
- 3 *Deactivate the door lock so that children cannot be locked inside the oven.*

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